From garden to table

Pickle know-how

By Shirley W. Walton
Extension Agent
Pickle Know-How

(Note: Because of many requests, this information is being reprinted. This is the first in a series of two articles on pickle-making. The purpose of these two articles will be to answer your questions and help you be more successful with your pickle-making efforts during the summer.)

There are four categories of pickling: 1) **Quick Processed Pickles**–In this method of pickling, vegetables are prepared, simmered in spiced vinegar or liquid, packed and processed. 2) **Brined Pickles**–Vegetables are prepared, soaked for several hours or overnight in a brine, then either packed, covered with boiling spiced vinegar and processed or simmered in the spice vinegar, packed and processed. Some pickles are in brine or cured for longer lengths of time, such as the 14-day method or the 21-day method of making the old fashioned type pickles. 3) **Fruit Pickles**–Examples of these are watermelon rind, cantaloupe, pumpkin, peaches and pears. These are simmered in a spicy sweet and/or sour liquid, packed and processed. 4) Relishes–A variety of vegetables that are chopped or coarsely ground are then simmered in a spiced vinegar liquid, packed and processed.

Pickle-making is quite an old art, and I say it is an art because you have your own special methods and own special recipes for making pickles. I would like to share with you some simple and short directions on how you can do the various types of pickles in your home with a high degree of success.

Use unwaxed cucumbers if you are purchasing them. Waxed cucumbers must be scrubbed with soapy water to remove the oily film. It is best to select a variety of cucumber grown especially for pickle-making. Of course, this needs to be decided upon when you are planting your garden if you are growing your own, but if you are purchasing them, be sure to select a variety that is especially grown for the pickling processes.

White vinegar needs to be used for light colored pickles, for relishes and chutneys. Cider or malt vinegar is best for darker colored products. Vinegar serves two purposes in the pickle-making process–that of preserving the product and modifying its taste. The addition of water to vinegar solution weakens the vinegar as a preservative. If a less sour product is preferred, add sugar rather than decreasing the vinegar.

Do not reduce the amount of sugar or vinegar in any pickle recipe, since both are preservatives. In fact, you may increase the vinegar or sugar by small amounts if you prefer the pickle or relish to be less thick and sweeter.

When selecting the salt to use for a brine solution, use pure granulated pickling salt. Table salt has an anti-caking ingredient that will cause the brine to become cloudy. Iodized salt also causes pickles to darken. Pickling salt is also known as flake salt, kosher salt, dairy salt or cheese salt. It has a more pronounced flavor than ordinary salt. **Do not** confuse either coarse salt or pickling salt with what is called rock salt or ice cream salt. These two are sold for use in ice cream freezers only. They are coarse, but impure. **Do not** use these in your pickle-making process. To make a salt brine solution, use as follows:

Medium brine - ¾ cup of salt per quart of water

Strong brine - 1 cup of salt per quart of water

When handling your cucumbers, it is best for them to go straight from the picking to the pickling. This means that processing should start as soon as possible after picking or pruchasing. If you cannot begin on your pickling immediately, spread your cucumbers out where they will be ventilated and cool.

It is extremely important to remove the blossom from cucumbers, and you may even want to snip the blossom end of the cucumber off when preparing it. These blossom ends can be the source of enzymes responsible for soft pickles. Slightly underripe cucumbers retain their shape and texture better after being pickled. Do not use any fruits or vegetables for pickling that show evidence of mold. This can cause an off-flavor in the finished product and an inferior pickling job.

When handling fruits or vegetables for pickling, wash thoroughly in cold water to remove soil, but gently to avoid bruising. This, too, can cause problems in the later process. Avoid soaking produce of any kind, whether making pickles or using for table use. This causes a loss of flavor and a definite loss of nutrients.

Another important ingredient in the pickling process is the use of fresh spices. Old spices import a mustry taste to preserved foods. Be sure that your spices are fresh. A good method of always knowing how old your spices are is to date each can or container as you purchase them in the grocery store.

When putting pickles in brine, use large stoneware, glass, pottery or unchipped enamelware containers for recipes that will remain in vinegar or brine solution for any length of time. For cooking you will need unchipped enamelware, aluminum or stainless steel sauce pot deep enough so liquid will not boil over. Never use copper, brass, iron or galvanized utensils. These metals will react with acid and salt in the pickling liquid and cause undesirable color changes or can even form hazardous compounds.

Next week I will be writing about some common causes of pickling problems.

Should you have a homemaking question or problem, please call or write the Appomattox County Extension Office. Call 352-8244 or write P. O. Box 488, Appomattox, Va. 24522.

Many of you are involved with food preservation, making jams and jellies, pickles and canning. Should you have a question about this, call our office or one of our Master Preservers for help.

Have a good week!

RECIPE OF THE WEEK
Mrs. Wheeler's Watermelon Rind Pickle

NOTE: This is a special recipe because it was used by the late Mrs. Eloise Wheeler for over 40 years. Mrs. Wheeler made some of the best watermelon rind pickle you've ever had the opportunity to eat. She shared this recipe with me a number of years ago and I have kept it as one of our family's favorites.

5-½ lbs. watermelon rind-Soak these overnight in one gallon cold water and 4 tablespoons of salt. On the next day, drain and cook in one gallon water with 4 tablespoons of salt. On the next day, drain and cook in one gallon water with 4 tablespoons alum for 30 minutes. Drain. Cook for 45 minutes in clear water.

To make the syrup, mix 4-½ lbs. sugar and 2 cups vinegar. Add pickle spices in a bag. Let this syrup come to a boil and put rinds in and boil five minutes or until translucent. Seal in hot jars and enjoy eating.

Thanks to Mrs. Wheeler's family for allowing us to continue to print this delicious, prize-winning recipe.

Good news for homemakers

PICTURED ABOVE ARE some of the National Park Women of Appomattox club members. Front row, left to right, Ava Almond, Barbara Montgomery, Frances Guill; back row, Edna Snell, Phyllis Wilson, Virginia Tyler and Peggy Spiggle.

Cookbook published

The National Park Women of Appomattox, an organization comprised of employees, spouses of employees and friends of Appomattox Court House National Historical Park, announce the publication of a new cookbook.

Old Timey Receipts from Appomattox, The Heart of Virginia, is a compilation of treasured old recipes, many of which came from the members themselves. All of the recipes use ingredients that were readily available to residents of Appomattox County in the mid to late 19th century.

Copies of the book, which sells for $2.50, are available from the book store at the park, the park office or from individual members.

Bowling chosen

Becky H. Bowling of Dillwyn was elected vice president of the Virginia Extension Homemakers Council during the Council's annual conference at Virginia Tech July 12-15.

The new treasurer, Mrs. Bowling, has been a 25-year member of the Extension Homemaker club, serving three terms as club president and three terms as county vice president and district president. Currently, she is president of the area level of the organization.

In her community, she has served as district chairman of the county Cancer, Red Cross and Heart Fund drives. She is past chairman of the District VI, Women of the Church and past vice president and president of the local Women of the Church. She now serves as secretary of that group.

Burnett advances

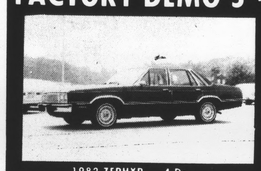
Navy Seaman Recruit Steven E. Burnett, son of Elizabeth L. Mayberry of Route 4, Box 121, Appomattox, Va., has completed recruit training at the Naval Training Center, Great Lakes, Ill.

During the eight-week training cycle, trainees studied general military subjects designed to prepare them for further academic and on-the-job training in one of the Navy's 85 basic occupational fields.

Included in their studies were seamanship, close order drill, Naval history and first aid. Personnel who complete this course of instruction are eligible for three hours of college credit in Physical Education and Hygiene.

JAMES CASH (LEFT) AND ED DOSS WORK in a flower garden on Main Street in downtown Appomattox. Ed and James are students in the Appomattox County School System and are enrolled in Agricultural Education. As active FFA members, they chose as their summer project to plant and care for the flower garden and flower barrels on Main Street. They are also raising a crop of bedding plants for fall gardens in the Middle School greenhouse under the supervision of their instructor, B. F. Sauls. Plants they plan to sell include: Broccoli, Cauliflower, Chinese Cabbage, Cabbage, Kohlrabi and Burpee's Long Keeper Tomato.

FACTORY DEMO'S — FULLY EQUIPPED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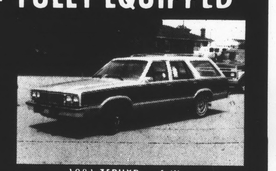
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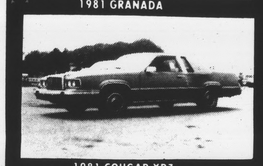
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Bible & Daily Living

A bold teacher

By William L. Trimyer
Apollos: A Bold Teacher
Lesson for August 1, 1982
Bible Study Passages: Acts 18:24-28; I Corinthians 3:5-9

INTRODUCTION

Our lesson this week focuses upon a New Testament character who possessed the unique ability to teach the scriptures. He was a convincing teacher, able to take the scriptures and show that Jesus was Christ. This teacher's name was Apollos. Even his name is striking as his ability seems to be.

Perhaps we each have known teachers in church and school whose ability to communicate left us spellbound. Certain people possess the gift to teach in such a way that we are filled full. A seminary prof I once had has such ability. At the end of his class I often wondered where the hour went!

Although Apollos was a gifted teacher, it's what he taught that made such an impact rather than his skills as a teacher. The Gospel carries its own weight and can stand alone. This does not mean, however, that care and creativity cannot be a part of the Gospel we proclaim and teach.

When the skills we have blend with the Gospel we cling to, great things can happen. Let's consider how the characteristics of Apollos can be useful to us in life.

A well-educated teacher [Acts 18:24-28]

Apollos was a Jew with roots in the great cultural city of Alexandria. It is quite amazing that a man of Apollos' background would "catch the winds" of the Gospel and become one of it's ardent followers and teachers. Somehow Apollos saw his own need of repentance and set out to convince others of their need.

In a strange twist of irony, the scripture states that Apollos knew only the baptism of John. In other words, he had not received the authority of the power of the Holy Spirit. Only after instruction from some other Christian friends did Apollos come to fully appreciate the living presence of Christ.

What this says to us is that the work of God never goes for naught. God does not depend totally upon someone who doesn't happen to have their theology quite straight! Right theology does not necessarily mean right intention. Apollos may have missed the baptism of Jesus, but his heart was in the right place.

Co-Laborers in the Church (I Cor. 3:5-9)

We do not believe in or serve a divided Christ. Unfortunately, however, we often see too much divisions among denominations and churches. Wherever you have people such problems are bound to exist. Such division may tell us that you can pretty well surmise a person's relationship to God by looking at their relationship to other people.

Paul had to deal with a problem of division in the Corinthian church. There the people were divided into factions centered around Peter, Apollos, Paul, and Christ. Such part spirit was not healthy for the Corinthian Christians.

Party Spirit in the church can be terribly destructive. Whenever human leaders are glorified the church gets off the beaten path. The church is the church when people in it blend their gifts and the power of God into a symphony of praise and ministry.

It is unfortunate when some in the church want to evelate themselves or their position as being more important than another person or position. It takes all people and all gifts to move the church of God forward. We are fellow servants working together for one Lord, one God.

We must also be aware, as we have seen in our study of Apollos, that God may use certain people (who may not always "fill the bill" as we think) to perform his will and purpose. God has the power to do as he intends.

Dr. Trimyer is Chaplain at Burnham Hospital in Champaign, Illinois (WL YP).

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Attendance day set

New Hope Baptist Church, the Reverend Bob Williams, pastor, will be having Sunday School High Attendance Day on Sunday, August 1, beginning at 10:00 a.m.

"The goal for this High Attendance Day is 275," said Carroll Goodrich, Sunday School Superintendent for the church. "And we need your help in reaching this goal for our Lord," he concluded.

On Saturday, July 31, there will be a church wide Revival Fellowship with activities beginning at 2 p.m. and a covered dish supper planned for 6:30

A prayer service for the upcoming revival which begins on Sunday, August 1 and continues through August 6 will be held in the church sanctuary at 7:30 p.m.

Homecoming at Zion

By Susie Hunter

You are cordially invited to attend Homecoming Services planned for Zion Baptist Church, which will begin this Sunday at 11 a.m.

Our pastor, the Rev. Lewis, will be the speaker for the morning worship service, and the ladies of the church will serve lunch at 1:15 p.m. The evening service will begin at 2:30 p.m. Guest speaker will be the Rev. Robert McCray, who will be accompanied by his choir.

Revival services will be held each night through next week. The auxiliary of the church will open each night with a prayer meeting at 7:30.

The Senior Usher's Board met Sunday at 11 a.m. with the president, Mrs. Lawson, calling the meeting to order.

"The Ladies in Color" was presented at the Zion Baptist Church Sunday at 3 p.m. The Rev. David Jordan was special guest, and the Peaks Junior Choir rendered beautiful music. The program was a success and the ladies of the church appeared dressed in many colors.

Our sick are improving well.

Church revival

The Mt. Comfort United Methodist Church will hold its annual revival service Sunday, August 1, through Friday, August 6 starting at 8 p.m. each evening.

The Rev. Bob Lawrence, Evangelist, will be preaching each evening. Special music will be featured each night.

The public is invited to attend the services.

The Rev. David D. Camden is pastor.

Rev. R. E. McDowell

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Church News

Mt. Airy plans homecoming

The Lord is my shepherd: I shall not want. (Psalm 23:1)

Homecoming day will be held on Sunday. Regular morning worship will be followed in the afternoon with a Ladies' Club anniversary celebration.

The Rev. N. S. Walker of Holcomb Rock Baptist Church, and his choir and congregation will be present at the events. Lunch will be served following morning worship service.

Come and enjoy fellowship with us.

On the third Sunday in August at 7 p.m., the Rev. Warren Napier will preach at Mt. Airy Baptist Church. He will be accompanied by one of his choirs.

The service will be for the benefit of the NAACP.

Promise Land

"God respects character not conformity. He looks beyond the shell to the kernel, beyond the peeling to the pulp, and beyond our faults to see our needs."

The Ladies Club will be having a meeting on Wednesday, July 28 at 6:00 in the fellowship hall. We ask that all ladies attend.

The Promise Land Usher Board will have a spaghetti supper on Saturday, July 31, 1982 from 2:00 to 5:00 p.m. Each plate will consist of spaghetti with meat sauce, a salad, garlic bread and punch. Cost of meal is $2.00. Please come out and make their day a successful one.

We the members and friends of Promise Land Church would like to thank everyone who's deeds and prayers enable us to return into our repaired and remodeled building.

Mt. Shiloh news

An appreciable group of members and friends assembled last Sunday for morning worship service and witnessed a most uplifting sermon that Rev. Yuille preached.

Our annual Homecoming will be on Sunday, August 8, 1982 at 11 a.m. and our pastor, Rev. Yuille will deliver the morning message. The guests for the evening will be the Rev. Edward Austin and the Flat Creek Senior Choir. Revival service will be the week of August 9-13 at 8 p.m. Prayer service will be nightly at 7:30 p.m.

The men of the church are to assemble at the church on Saturday to clean up.

Jordan news

Sing aloud unto God our strength: make a joyful noise unto God of Jacob. Psalm 81:1

A joyful day was held at the Jordan Baptist Church on Sunday. Rev. Elliott and the Pleasant Valley Men's Chorus was in charge of the morning service and Rev. William Coleman and the Crossroad Choir was in charge of Homecoming Service.

Revival is going on this week. Prayer service is beginning at 7:30 p.m. each evening and preaching at 8:00 p.m. Rev. Coleman is the evangelist for the week. We are truly having a high time in the Lord, so come worship with us.

On the 1st Sunday night in August, the Golden Trumpteers will be in concert here. This program will begin at 7:30 p.m.

Revival planned

Revival services will begin at New Hope Baptist Church, the Reverend Bob Williams, pastor, on Sunday, August 1 and continue each evening at 7:30 through August 6.

Guest evangelist will be the Reverend R. E. McDowell.

Barry Elder, music director, has special music planned for each service.

The public is cordially invited to attend.

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